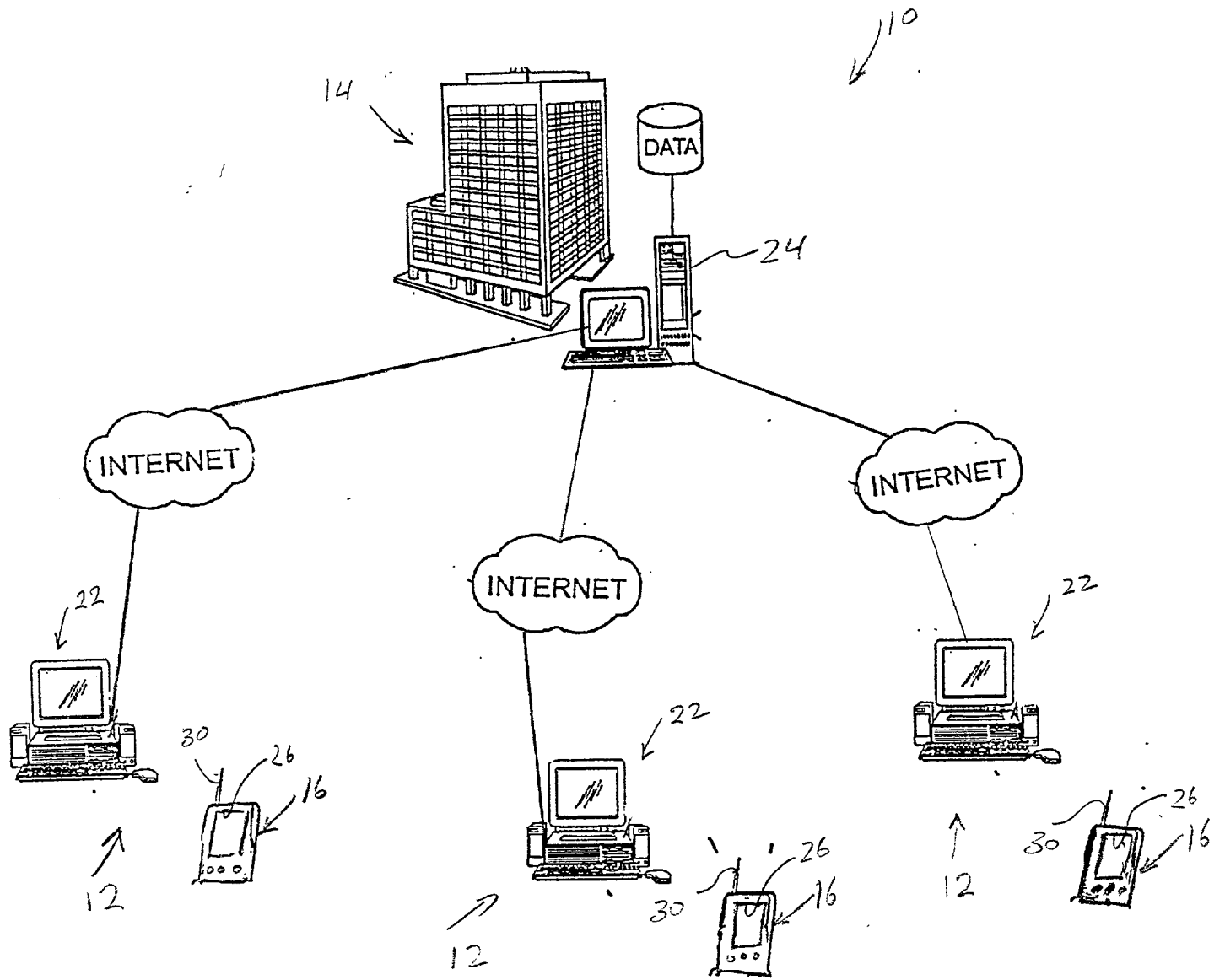


FIG. 1



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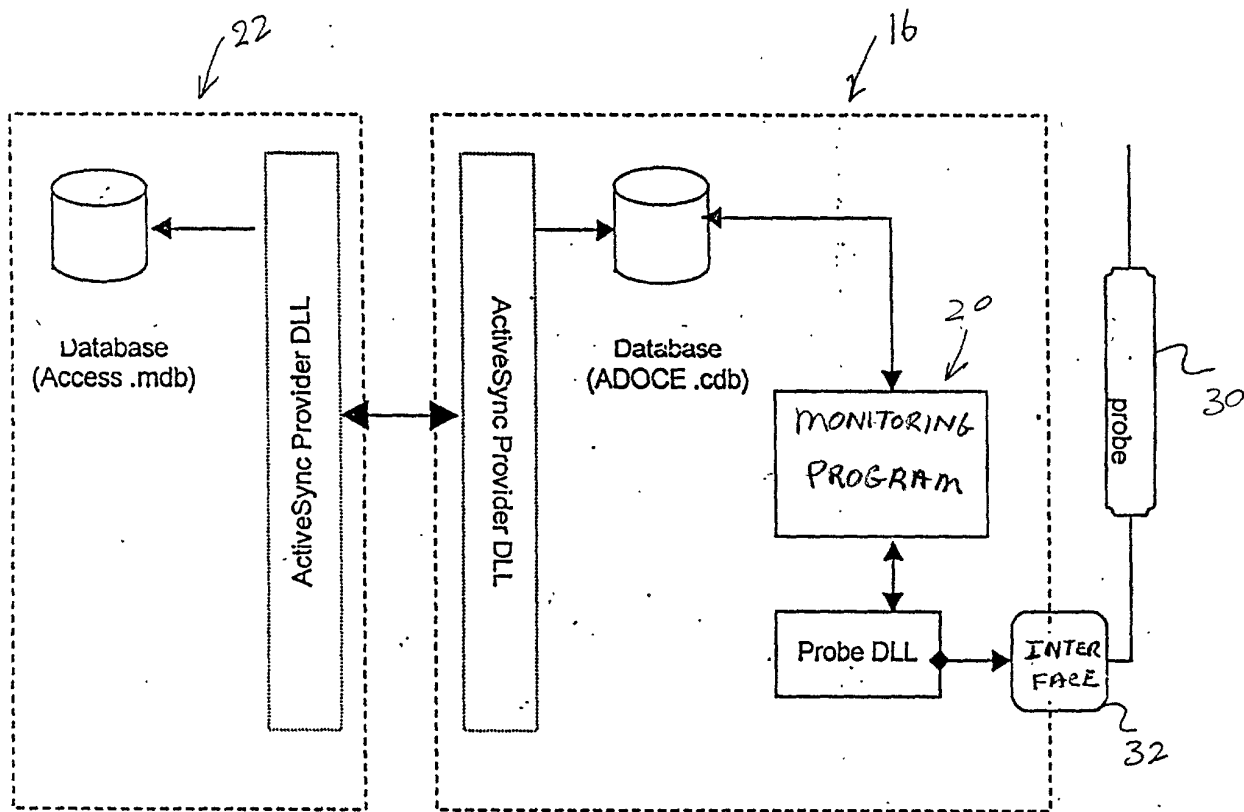
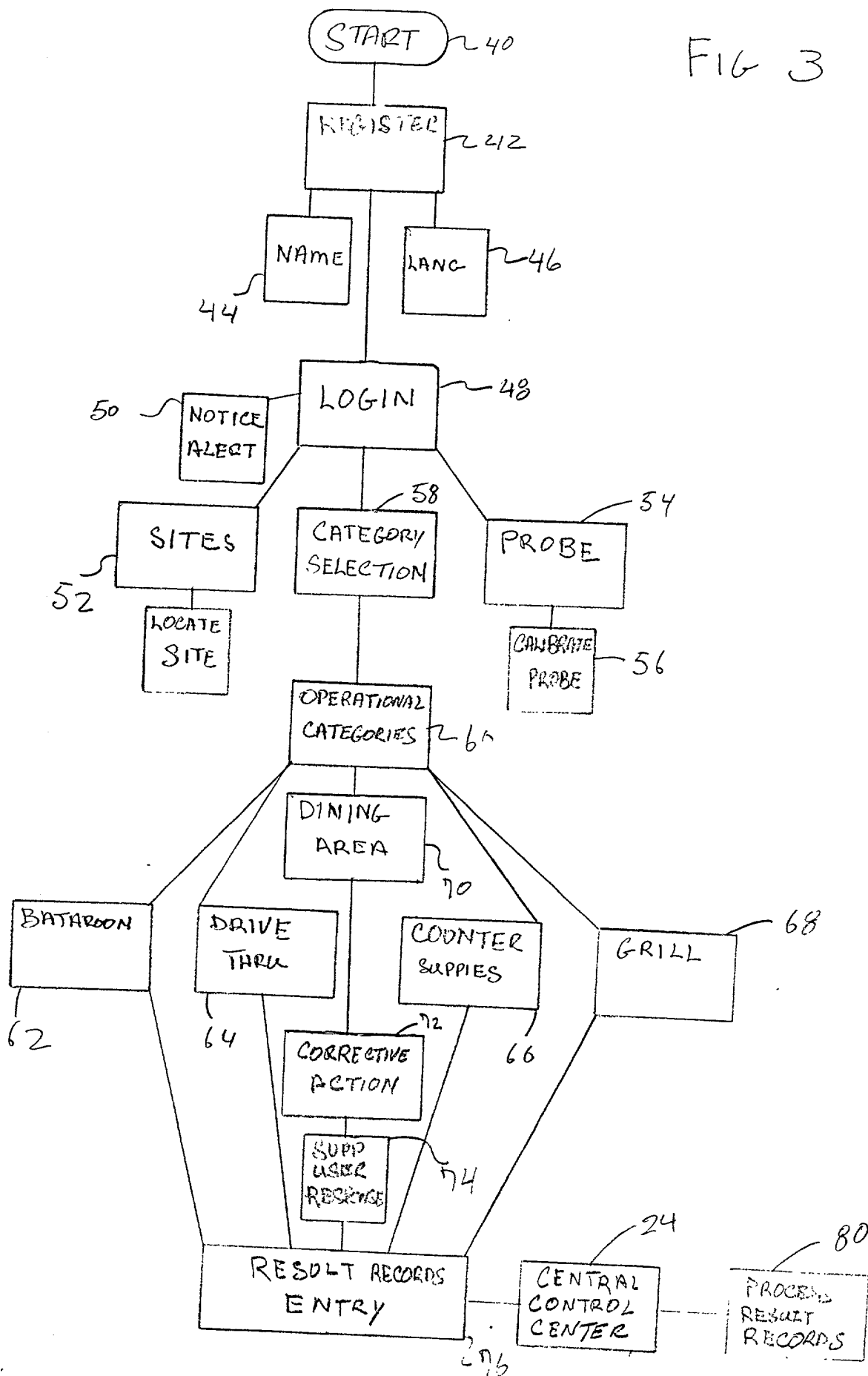


FIG 2

FIG 3



FOOD SAFETY SYSTEM

Fig 4

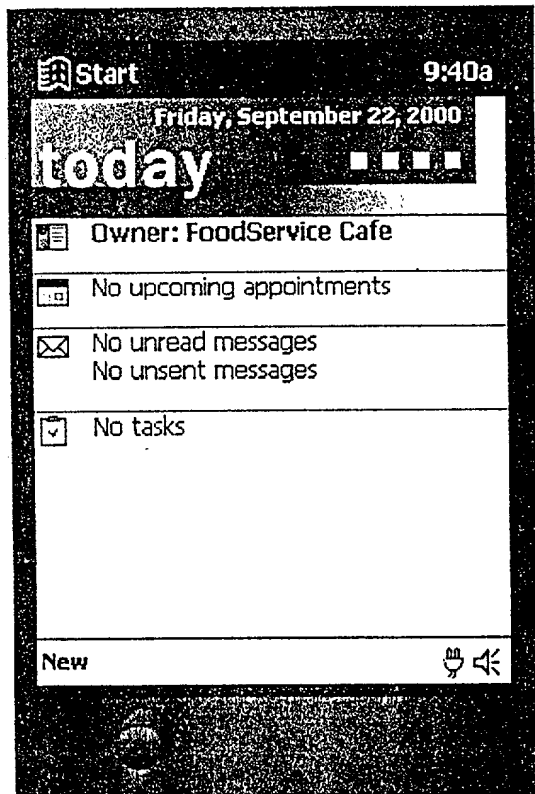


Fig 5

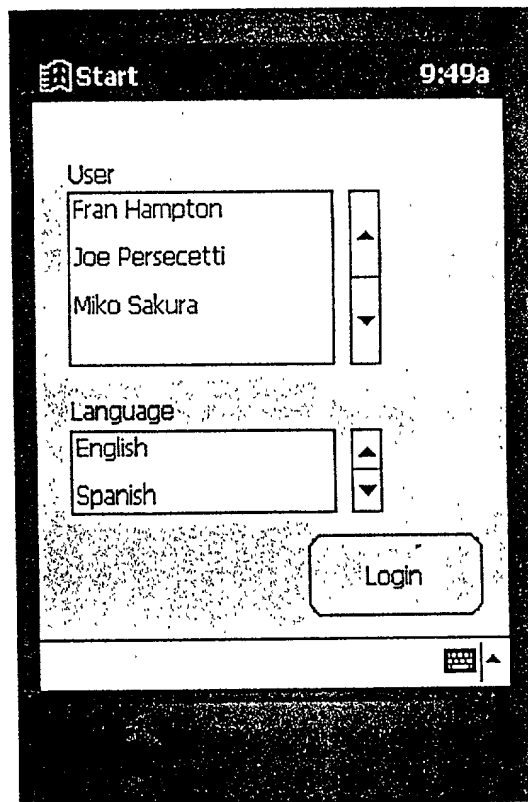


Fig 6

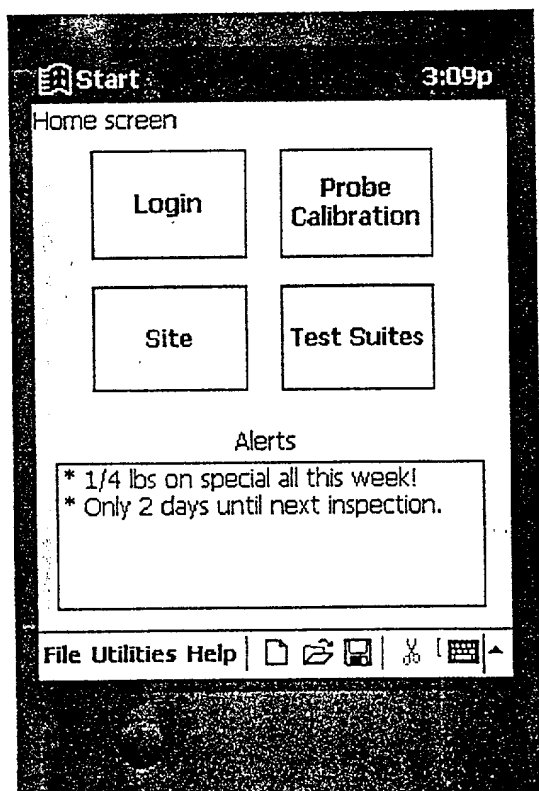
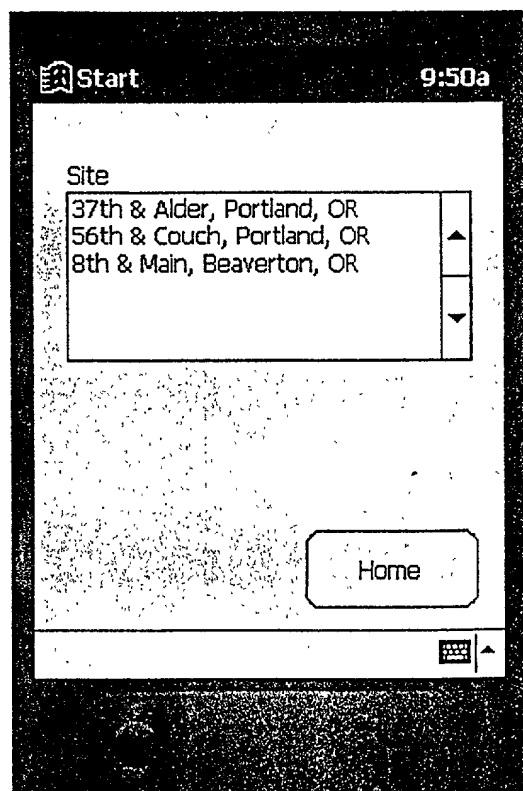


Fig 7



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Fig 8

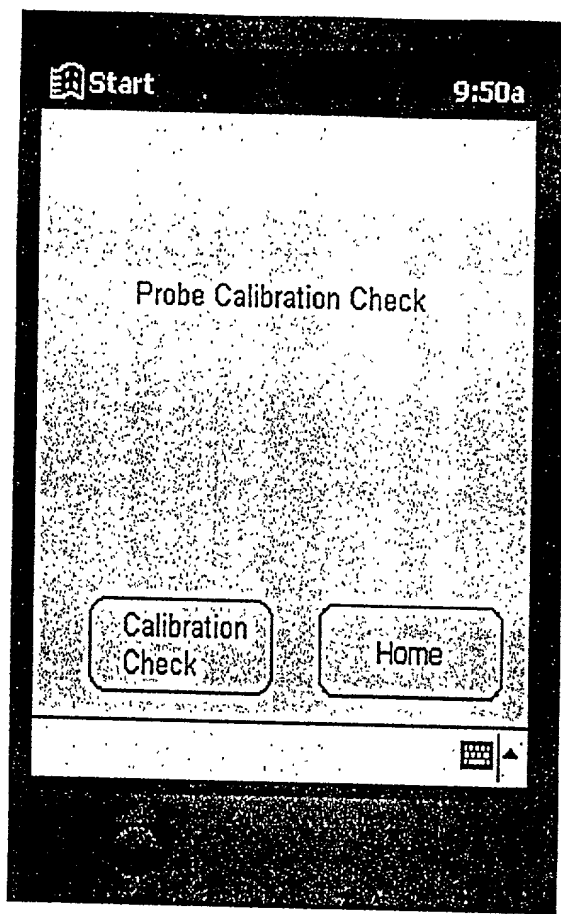
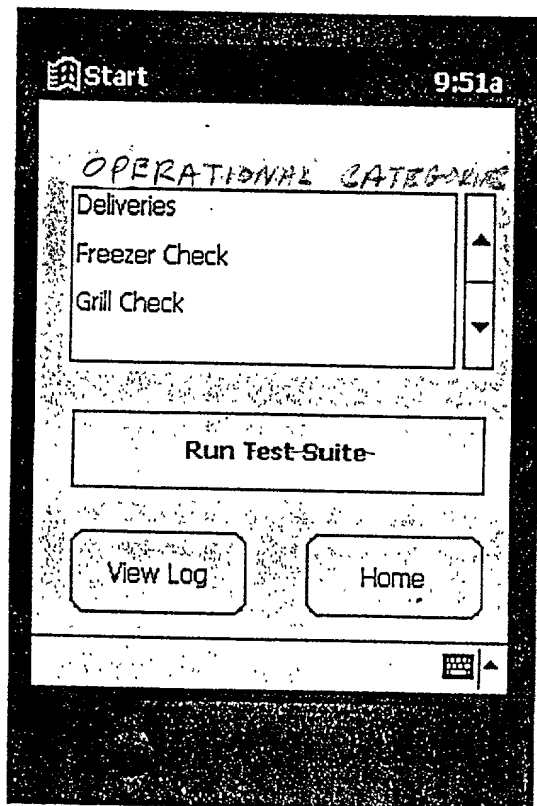
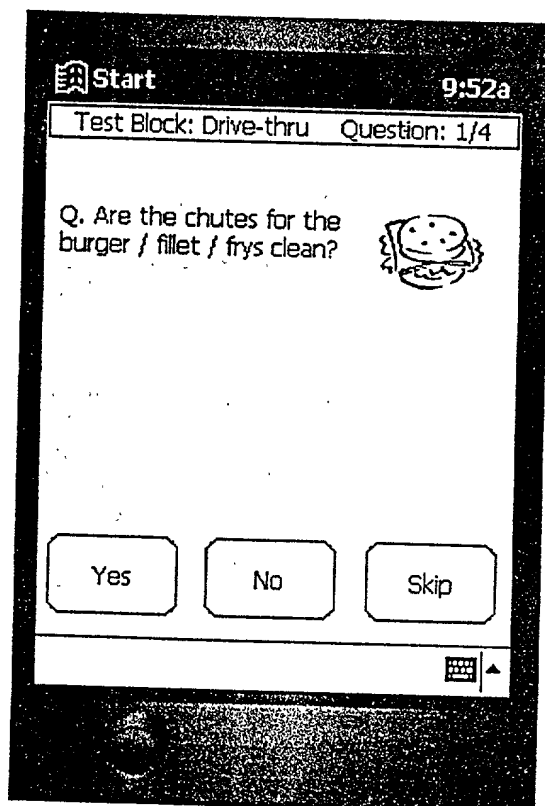
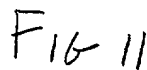


Fig 9



[illegible]

F-16 12

Start 9:53a

Test Block: Counter Question: 4/5

Which beverage is the most frequently selected by customers in the supra-large form?




FIG 13

Start 9:53a

Test Block: Grill Question: 2/7

Temperature Measurement:

- 1) Clean probe thoroughly.
- 2) Insert probe into center of a hamburger patty on the grill.
- 3) When the temperature (below) stabilizes, press "AUTO" to record.




Fig 14

Start 9:53a

Test Block: Dining hall Question: 3/10

What is the condition of the dining tables?

Poor to Fair	Fair to Good
Good to Excellent	No comment

Skip

Fig 15

Start 9:53a

Test Block: Dining hall Question: 3/10

Corrective Actions: pick one

Alert the staff
Clean the floor
Clean the tables
Other (enter your own)

Skip